

## Cocktails...£16



### Spring Blossom Martini

A classic Martini made with Star Inn Gin for a floral spring update, inspired by our kitchen garden apple blossom. Delicate, but to be taken seriously...

### Star Inn Negroni

Using traditional sweet vermouth but with 'Sommer' apéritif replacing Campari and local gin to add a Star Inn stamp. Rome meets Harome. Salute!

### Yorkshire Mule

The Mule bit is the kick from ginger, the Green Ginger Wine and the topping of Ginger Beer; the Yorkshire bit comes from Filey Bay Whisky. A formidable combination.

### Orchard Caipiroska

Based on a Brazilian recipe, our version combines vodka, apple juice, lime and sugar; a stylish and smooth cocktail...

### Elderflower Spritz

Edwards' English Elderflower liqueur made from elderflowers sourced from the Cotswolds is topped with English sparkling wine; spring in a glass!

### Rhubarb and Raspberry Sour

Based on a traditional 'Sour', but using Harrogate-produced Sommer apéritif for a pink seasonal spin with a local touch.

# Gin... and Tonic

Our 'Own' Award-winner ...

York Gin Old Tom

'The Star Inn Gin' infused with a syrup made

from roses, herbs, fennel and star anise

£7/25ml

Suggested pairing: FT Tonic and rosemary

£2.90

Listed Gins £7/25ml measure, unless otherwise stated

All Fever-Tree mixers and garnish:

£2.90

## Our Yorkshire Gins...(and their travel distance to The Star Inn)

Rare Bird London Dry (14 miles)

*Juniper, green pepper*

Ellers Farm Orange Gin (21 miles)

*Fresh orange and citrus bursts*

York Gin (24 miles)

*Classic Dry with 9 botanicals*

York Gin Ampleforth Apple (24 miles)

*Bright apple, balanced juniper*

York Gin Rhubarb (24 miles)

*Rhubarb and earthy juniper*

## Other Gins... from farther afield

Hendrick's Gin

*Juniper, cucumber and rose*

Tanqueray No. 10

*Juniper, grapefruit and lime*

Monkey 47

£7/25ml

*Mint, elderberry*



## Bar Drinks

Please refer to our Bar Tariff for our full list, including guest ales

	Half Pint	Pint
Estrella Damm	£3.10	£6.20
Guinness	£3.10	£6.20
Hazy Rat IPA	£3.10	£6.20
Theakston's Old Peculier	£3.15	£6.30
Guest Ale	£3.15	£6.30
Estrella 0.0%	£3.10	£6.20
Stowford Press Cider	£2.80	£5.60

### Bottled Beers and Ciders

	Btl
Estrella Damm	£5
Old Mout Berries and Cherries	£6.60
La Trappe Blonde	£6.60

### Gluten-free

Theakston's Lightfoot (Draught)	£3.05 Half	£6.10 Pint
Estrella Daura Gluten Free		£5 Btl

### Soft Drinks

	Btl
FeverTree Elderflower Tonic, Mediterranean Tonic, Tonic, Light Tonic, Ginger Ale, Ginger Beer, Lemonade	All £2.90
J2O Apple & Raspberry, Apple & Mango, Orange & Passion Fruit	All £3
Britvic Cranberry, Pineapple	All £3.20
Big Tom Tomato Juice	£3.60
Coca Cola/ Coca Cola Diet	£3.60

## Alcohol-free (but Grown-up!)

Bruno Andreu Wines Ve                      Glass                      Bottle  
0% Sparkling Chardonnay                      £6/125ml                      £36  
*Floral aromas and hints of tropical and citrus fruits: clean finish*

0% Chardonnay                      £5/125ml/£7/175ml                      £30  
*Aromas of pear and peach followed by clean, concentrated fruit*

0% Merlot                      £5/125ml/£7/175ml                      £30  
*Notes of blackberry, raspberry, mocha and vanilla*

## Mocktails

Rhubarb and Elderflower Fizz                      £6.50

### Mexican-no Mule

*Lewis Hamilton's 'Almave' Spirit, fresh lime, ginger beer*                      £6.50

### Yorkshire Tea Fizz

*Yorkshire Tea, pomegranate,  
Bruno Andreu 0% Sparkling Chardonnay*                      £10

## Alcohol-free Spirits    All £7 including Tonic & Garnish

### Pentire Coastal Spritz

*Blood orange, sea rosemary and oakwood*

### Pentire Seaward

*Pink grapefruit, sea rosemary, buckthorn and wild seaweed*

### Pentire Adrift

*Rock samphire, headland sage, citrus, sea purslane*

## Alcohol-free/Low Alcohol Beers

Estrella 0.0% (Draught)                      £3.05/Half or £6.10/Pint

Nowt Peculiar 0.0% (Bottle)                      £6

Guinness 0.0% (538ml can)                      £6

Hofmeister Bearly Any 0.5% (300ml Bottle)                      £6

## Tequilas 25ml

**Patron Silver** £6

*100% blue weber agave. Small batch, triple distilled with an earthy nose; dark sugar and nutmeg on the palate*

**Clase Azul Blanco** £15

*9 year aged agave, double distilled. Full-bodied and herbaceous with a hint of pepper.*

**Clase Azul Reposado** £25

*After ageing for 10 years, the agave is aged for a further 8 months in oak; golden in colour, it has a palate of orange peel, banana and hazelnut.*

**Clase Azul Gold** £50

*Inspired by the Mexican sunset, this Joven Tequila combines Clase Azul Plata, French Oak-matured Reposado and Pedro Ximénez finished Anejo into one spectacular expression of what Tequila has to offer*

## Vodkas 25ml

**Grey Goose** £6.50

*Almond, white flower, lemon zest*

**Belvedere** £6.50

*Vanilla, white pepper, citrus*

**Dutch Barn Orchard Vodka (N Yorks)** £6.50

*Apple vodka blended with a hint of potato spirit*

**Dutch Barn Mediterranean Citrus (N Yorks)** £6.50

*Orchard Vodka with zesty lemons, limes, orange & pomelo*

## After Dinner Drinks & Digestifs

Cognac Selection 25ml

**Hermitage Grande Champagne 20YO, Cognac** £12

*Toffee, roast nut, pineapple*

**Hermitage Grande Champagne 30YO, Cognac** £19

*Nutty, spice, coffee*

**Tesseron Lot No. 90 XO, Cognac** £15

*Fresh pear, quince and dried fruits*

**Tesseron Lot No. 76 XO, Cognac** £19.50

*Slightly oaked; hints of honey and leather*

**Tesseron Lot No. 53 XO, Cognac** £38

*Sweet and opulent; dried fruits and tobacco*

Calvados 25ml

**Père Maglore XO Pays d'Auge** £11

Armagnac

**Delord Bas Armagnac l'Authentique** £11

*Leather, cooked fruit, apricot*

Rum	25ml
<b>Planteray 3 Stars</b> , Barbados/Trinidad/Jamaica <i>Toffee and cream soda aromas</i>	£5
<b>Planteray 5YO</b> , Barbados <i>Soft leather and caramel; hints of dried coconut</i>	£6
<b>Don Papa</b> , Negros, The Philippines <i>Rich and smooth with just a hint of vanilla</i>	£6
<b>R.L. Seals 10YO</b> , Barbados <i>Juicy fruit, nutty spice and floral elements</i>	£7.50
<b>Ron Zacapa XO Centenario</b> , Guatemala <i>Molasses; hints of cedar and tobacco</i>	£13.50
World Whiskey/Bourbon	25ml
<b>Harp of Darkness</b> (Ireland) <i>Complements Guinness; roasted malt, toffee, chocolate</i>	£6.50
<b>WhistlePig 10YO</b> , USA <i>Warm butterscotch, vanilla spice and candied orange notes</i>	£6.50
<b>Green Spot Bordeaux Cask</b> (County Cork) <i>Floral, ripe berries, vanilla</i>	£7
<b>Penderyn Port Wood</b> (Wales) <i>Chocolate, cranberry, honey</i>	£7
<b>Willets Pot Still</b> (Kentucky) <i>Lemon, pepper, buttery corn</i>	£9
<b>Filey Bay Sherry Cask Reserve</b> (Yorkshire) <i>Notes of black treacle, cocoa and cola sweets</i>	£9.50
<b>Yamazaki Single Malt</b> , 12YO, Japan <i>Winter spice, citrus, tropical fruit, rum</i>	£18

Scotch Whisky	25ml
Speyside	
<b>Balvenie</b> Caribbean Cask 14YO	£7.50
<i>Toffee, fruit, vanilla</i>	
<b>Mortlach</b> , 16YO	£12
<i>Spice, dried fruit, ginger</i>	
<b>Balvenie</b> 21 YO, Port Wood Finish	£31.50
<i>Ripe raisin, walnut, ginger</i>	
Lowland	
<b>Auchentoshan 3 Wood</b>	£7.50
<i>Cherry, cooked fruit, sherry</i>	
Highlands	
<b>Clynelish</b> 14YO	£6.50
<i>Orange zest, mandarin, light smoke</i>	
<b>Tomatin Port Cask</b> , 14YO	£8
<i>Rich red berries, honey and toffee; fruit salad finish</i>	
Islands	
<b>Scapa 16YO</b> , Orkney	£13.50
<i>Mango, vanilla cream, pineapple</i>	
<b>Ledaig 18YO</b> , Isle of Mull	£13.50
<i>Smoky Sherry, seaweed, seaspray, chilli</i>	
Islay	
<b>Caol Ila</b> , Distiller's Edition, Islay	£7.50
<i>Pepper, spice, heavy smoke</i>	
Campbeltown	
<b>Glen Scotia</b> 15YO	£8
<i>Stone fruits, vanilla, ginger</i>	
<b>Springbank</b> 13YO	£60
<i>A rare age expression. Cooked apples, pear, nutmeg</i>	